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an Ultra Turrax T50 DPX. The d-limonene was added and the batch was dispersed for an additional 15 minutes.

After the mixture was stored for 30 minutes at 20° C., the carboxymethylcellulose was added and homogenized with the help of the Ultra Turrax mixer.

Thereafter, the batch was allowed to rest for an additional 15 hours at 6° C. and was subsequently supplied to the fluidized bed granulation apparatus of Example 1. The inlet temperature of the fluidizing gas was 125° C. The temperature of the output gas was 49° C. Granulation produced approximately 570 g/h. A free flowing granulate with an average particle size of 165.8 μm and a powder density of 460 g/l was obtained. The cyclodextrin particles exhibited a flat outer surface and a spherical, substantially ball shaped geometry.

loading: 8.4%

retention: 86.4%

surface oil: 0.04%

particle size relationship (laser diffraction):

$Q_3(x)=0.1: x=89 \mu\text{m}$

$Q_3(x)=0.5: x=166 \mu\text{m}$

$Q_3(x)=0.9: x=272 \mu\text{m}$

powder density: 460 g/l

Example 3

Peppermint Aroma Particles

6,385 g drinking water

2,000 g beta-cyclodextrin

215.5 g peppermint aroma

62 g carboxymethylcellulose (CMC) (Walogel CRT 1000

GA of the company Wolff Walsrode, Germany)

viscosity of the 2% solution at 20° C., 1 s⁻¹ mPas: 10,000 mPas

The water was warmed to 50° C., the cyclodextrin was added and the batch was mixed for 3 minutes with an ultra turrax T50 DPX. After addition of the peppermint aroma, the batch was mixed thoroughly for an additional 15 minutes

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with the ultra turrax T50 DPX. CMC was added and dissolved with the ultra turrax.

The storage and further production occurred analogous to Example 2, the granulation output was 600 g/h. A free flowing granulate was obtained.

loading: 8.8%

retention: 87%

particle size distribution (as determined by laser diffraction; device: Malvern Master Sizer® MSS Long-bench):

$Q_3(x)=0.1: x=103 \mu\text{m}$

$Q_3(x)=0.5: x=182 \mu\text{m}$

$Q_3(x)=0.9: x=296 \mu\text{m}$

surface oil: 0.03%

powder density: 400 g/l

Example 4

Beef Flavor Particles

6,385 g drinking water

2,000 g beta-cyclodextrin

200 g beef meat flavor

95 g methylcellulose (MC), Methocel® A4M FG, Dow

Chemical Company

viscosity of a 2% solution at 20° C., 1 s⁻¹ mPas: 4,000 mPas

After addition of the cyclodextrin in water (10° C.) the formulation was stirred for 3 minutes with an Ultra Turrax T50 DPX. The beef meat flavor was added and the batch was dispersed for an additional 40 minutes. After the mixture has allowed to rest for 30 minutes at 20° C. the methylcellulose was added and homogenized with the Ultra Turrax mixer.

Storage and further production occurred analogously to Example 1.

Examples 5-14

Composition of spray mixtures, the indication is with respect to the employed amount in gram.

	5	6	7	8	9	10	11	12	13	14
water	6200	6000	6000	6385	6385	6500	6500	6385	6800	6900
alpha-cyclodextrin	660	2000	0	0	0	0	0	0	0	0
beta-cyclodextrin	660	0	0	2000	2000	2000	2000	2000	2000	2000
gamma-cyclodextrin	660	0	2000	0	0	0	0	0	0	0
carboxymethyl-cellulose (Walogel ® CRT 10000 GA)	55	55	55	0	0	0	0	0	0	0
hydroxypropyl-methylcellulose methocel ® K4MFG	0	0	0	90	0	0	0	0	0	0
ethylcellulose	0	0	0	0	60	0	0	0	0	0
propylcellulose	0	0	0	0	0	70	0	0	0	0
hydroxyethyl-cellulose Tylose MH 4000 P2	0	0	0	0	0	0	90	0	0	0
hydroxypropyl-cellulose	0	0	0	0	0	0	0	60	0	0
ethylhydroxyethyl-cellulose	0	0	0	0	0	0	0	0	60	0
carboxymethyl-hydroxyethyl-cellulose	0	0	0	0	0	0	0	0	0	90
lemon oil	200	150	230	10	1	250	100	50	200	75